

the Orange Bird

Add a snack

Nocerella olives Vg 2.5, Smoked almonds Vg 3.0, Limpopo biltong 4.0

4 course Christmas Menu £35

Or feel free to choose à la carte

Warm OB bread (mosbolletjies), edible pork candle 4.5 (V version available)
& a glass of fizz

Smoked salmon, horseradish cream, beetroot & celeriac relish 7.0

Chicken liver parfait, fried pumpkin seed, apricot gel, toasted brioche 8.0

BBQ Jerusalem artichoke, pear, Ragstone goat's cheese, honey, sherry & orange blossom dressing V 7.0

Lamb sosaties, curds & whey, herb oil 7.0

Warm Muscat grapes, labneh, preserved lemon, za'atar, roasted fennel oil V 6.5

Roasted cauliflower, maple & spice glaze BBQ pineapple, chimichurri, pistachio dukka Vg 13.0

Figgy duck breast, chestnut stuffing, lentil & chicory 17.5

Charcoal grilled pollock, borlotti bean chakalaka, crispy mussels, samphire 17.0

Dry aged rump steak, crisp Anya potatoes, burnt Roscoff onions, pomegranate molasses 18.0

Add a side £4

Smashed crispy balsamic & maple Brussel sprouts V

Curry butter triple cooked fries V

BBQ fruit, May Hill Green cheese, honey almonds, OB crackers V 9.0

Miso malva pudding, muscavado ice cream, custard V 7.0

Quince meat tart, hazelnut crumble, malted milk ice cream, Pedro Ximenez reduction V 7.5

Chocolate salted caramel tart, seabuckthorn sorbet, Vg 7.0

Add a digestive £5

Pedro Ximenez sherry - goes great with dessert & cheese!

Amarula Cream – South Africa's version of Baileys, but made using marula fruit
– perfect end to a meal!